

EXPORT REQUIREMENTS FOR PORTUGAL

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Products

1. EEC Requirements

- a. Fresh/Frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (solipeds) and buffalo which have not undergone any treatment other than cold treatment to ensure preservation are eligible (amenable) for export to the European Economic Community (EEC) under the requirements established for nonmember countries, the Third Country Directive (TCD).
- b. Definitions
 - (1) Edible products originating from species other than those mentioned above (e.g., poultry and processed products including ground products) as well as processed product from the above species, are not amenable to TCD, and therefore are amenable to the requirements of the individual member states.
 - (2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.
 - (3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements outlined by the individual member states for military shipments from the U.S.

2. Portuguese Requirements

- a. Poultry Products. Fresh/frozen poultry and poultry products are eligible from approved federally inspected establishments.
- b. Processed Meat Products. Processed meat products are eligible to be exported to Portugal from any federally inspected establishment. Raw materials must originate from EC approved facilities.

B. Ineligible Products

Meat from certain animals (boars and cryptorchid pigs; animals with cysticercosis; and with any form of tuberculosis) may not be exported to Portugal.

FACILITY REQUIREMENTS

Slaughtering establishments, cutting establishments and cold store facilities must meet the following requirements and be approved by the EEC officials to produce fresh/frozen meat and offal eligible under TCD for export to Portugal. Poultry slaughter establishments must meet the general requirements of this section as well.

1. Facilities and Equipment
 - a. Floors must be laid in such a way to facilitate drainage and to avoid pooling of water.
 - b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.
 - c. Walls must be smooth, durable, impermeable, light colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.
 - d. Walls and tight fitting doors are required to separate edible and inedible areas, raw and cooked product areas, cut up and packaging areas, processing and loading areas, and welfare and toilet areas.
 - e. The wall/floor junction must be easily cleanable.
 - f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc.
 - g. Facilities are required for protection of meat from weather conditions during loading and unloading.
 - h. Recording thermometers are required for cut up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled. Recording thermometers are not required in coolers not used for storage.
 - i. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Shower facilities for each sex must also be provided. Separate dining facilities must be provided to prevent eating in locker rooms.
 - j. Toilet rooms must not open directly into work rooms.
 - k. Adequate number of hand-washing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.
 - l. Adequate number of sanitizers, with a water temperature not less than 180oF, must be conveniently located where hand tools are used.
 - m. Product containers must not be stored directly on floor surfaces.
 - n. Livestock truck-washing facilities must be available either on or off premises. Facilities must be known and found to be adequate by inspection personnel.
 - o. Antemortem pens must be constructed of durable, impermeable, easy-to-clean materials. Existing wood pens are acceptable if in good condition. Suspect pens must have watering and feeding facilities and separate drainage system.
 - p. Swine slaughter lines must be separated from dehairing operations by space (16.5 ft.) or by partitions 10 feet high.
 - q. The EEC has a general requirement for separate rooms for emptying and cleaning stomachs and intestines. However, separate rooms will not be necessary for operations involving cleaning and emptying stomachs if such operations are carried out by means of closed-circuit mechanical equipment having an appropriate system of ventilation and satisfying the following

requirements:

- (1) The equipment must be installed and arranged so that these operations are carried out hygienically. Equipment must be located in a special place which is clearly separated from any exposed fresh meat by a partition stretching from the floor to a height of at least ten feet and surrounding the area where these operations are carried out.
 - (2) The design and operation of the machine must effectively prevent any contamination of the fresh meat.
 - (3) An air extractor must be installed and must function in such a fashion as to eliminate odors and risk of aerosol contamination.
 - (4) The machine must be equipped with a device permitting closed-circuit evacuation of the residual water and the content of stomachs to the drainage system.
 - (5) The circuit followed by stomachs to and from the machine must be both clearly separated and at a distance from the circuit followed by other fresh meat. Immediately after being emptied and cleaned, the stomachs must be removed in a hygienic manner.
 - (6) Stomachs must not be handled by staff handling other fresh meat. Staff handling stomachs must not have access to other fresh meat.
- r. Plant management is responsible for controlling employees and visitors entering and exiting plant premises i.e., perimeter fence.
- s. Acceptable work habits must be encouraged for personnel; e.g., hands should be washed before starting work; protective clothing and equipment should not be taken into toilet rooms; clothing and hand tools should not be placed on product or working surfaces during breaks.
- t. Workers must wear protective clothing, including head covering and water resistant footwear. Exposed street clothing is not acceptable.
2. Cutting Rooms
- a. During cutting, boning, wrapping, and packaging, the internal temperature of the meat must not exceed 44.6oF (+7oC) and temperature of offal must not exceed 37.4oF (+3oC). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures. During cutting, the temperature of the cutting room must not exceed 53.6oF (+12oC).
 - b. Operations in cutting rooms must be confined to cutting, boning, wrapping or packaging.
3. Cold Storage Warehouses
- a. Records must include evidence of periodic veterinary checks on EEC meat storage.
 - b. The following facilities and equipment must be provided:
 - (1) Adequate showers and hand-washing facilities. Hand-washing facilities must be other-than-hand operated.
 - (2) Recording thermometers or recording telethermometers for rooms in which meat products are stored.
 - c. Inventory controls which provide entry and exit records of product movement must be available to MPI personnel.

- d. Storage of meat and offal intended for export to EEC is limited to packaged fresh meat and offal.
- e. Frozen meat and offal must be stored at a temperature of 10.4oF (-12oC) or colder.
- f. Meat cutting, processing, bulking, packing and repacking are excluded activities.

SLAUGHTER REQUIREMENTS

A. General

- 1. Animals other than Canadian solipeds and cattle must reside in the U.S. 90 days prior to slaughter.
- 2. Suspect animals must be slaughtered in a separate facility or at the end of each shift when product is intended for the EEC. The slaughter and product handling areas must be washed and sanitized under official supervision before being used again for slaughtering animals for EEC purposes.
- 3. Animals must be bled completely before starting dressing procedures.
- 4. Animals, except pigs, must be skinned. When pigs are not skinned, dehairing must be carried out immediately. Dehairing agents may be used for this operation, provided that the pigs are thoroughly rinsed afterwards with potable water.
- 5. All parts of the carcass must be available until the inspection of the split carcass is completed. Batch condemnation procedures may be considered an acceptable alternative. Documentation of a working system should be available to EEC reviewers.

B. Antemortem Inspection

- 1. Animals must undergo antemortem inspection by a veterinarian on the day of arrival at the slaughterhouse or before the beginning of daily slaughtering.
- 2. Plant management must facilitate antemortem inspection.
- 3. Each animal to be slaughtered shall bear an identifying mark allowing a competent authority to determine its origin.

C. Poultry

- 1. Pre-slaughtering stunning is required (an exception is permitted for religious purposes).
- 2. Handwashing facility is required in hanging area.
- 3. The stunning and bleeding area must be separated from the hang-on bay for live birds.
- 4. Handwashing facility and sanitizer is required in bleeding area.
- 5. Cutting/deboning operations must be physically separated (by a wall or solid partition extending from floor to ceiling) from eviscerating, giblet processing and immersion chilling operations.
- 6. Immersion chilling of carcasses must comply with the following:
 - a. Immersion chilling system shall be a true counterflow, that is, carcasses must

- move through the chiller against the flow of the water.
- b. Potable water shall enter the carcass exit and overflow at the carcass entrance end of the chiller.
 - c. The carcasses must pass through one or more tanks of water or of ice and water the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through counterflow of water is acceptable.
 - d. There shall be two temperature recording devices for recording the chill media temperature, one at the carcass entry end and one at the carcass exit end of the chiller. The chill media temperature shall not exceed 61°F. at the carcass entry end and 40°F. at the carcass exit end.
 - e. There shall be a water meter on the chilling system and a water meter on the final washer.
 - f. Listed below is the amount of water required per bird.

Washer	Chiller	Bird Size RTC
0.40 gal.	0.65 gal.	Up to 5.5 lbs.
0.65 gal.	1.00 gal.	5.5 to 11 lbs.
0.90 gal.	1.50 gal.	Over 11 lbs.
 - g. Water requirements for final washer are calculated and recorded in the same manner as presently done for the chiller.
 - h. Since poultry slaughter plants may have to alter their operating practices when producing product for the UK, it will be necessary that plant officials notify inspection personnel in advance of producing product for export to the EEC or for cutup at another certified plant. Plant officials at the slaughter plant must also identify and ship the product to the cutup plant in a manner acceptable to the Inspector-In-Charge. The alterations should include a check to see that metering devices are functioning properly and that a record the water usage is maintained.
 - i. Slaughter plants may wish to look into utilizing a procedure whereby clean eviscerated poultry is cut or boned in the hot state without subjecting it to immersion chilling. Movement of poultry carcasses direct from slaughter line to cutting room for immediate cutup, packaging, and subsequent chilling is acceptable.

LABELING REQUIREMENTS

EEC Health Marks

1. The marks of inspection must be an oval mark applied to labels, packaging materials, and carcass product at least 6.5 cm wide by 4.5 cm high bearing the following information:
 - a. On the upper part, the name of the consigning country in capitals - USA
 - b. In the center, the establishment number, for example, the number 38.
 - c. The letters must be at least 0.8 cm high and the figures at least 1 cm high.
2. Carcasses or parts must be stamped in ink or hot branded. Carcasses must be marked

- on each half.
- 3. Livers of bovines, porcine and equine must be hot branded.
- 4. Labels that contain the official oval health mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.
- 5. Labels must be applied to packaging in such a manner that the official oval health mark on the labeling is destroyed when the package is opened.

DOCUMENTATION REQUIREMENTS

- A. EEC Certification requirements
 - 1. Obtain FSIS Form 9060-5--Certificate of Wholesomeness; FSIS Form 9410-2 (4/92) *
Public and Animal Health Certificate for fresh meat of bovine, swine, sheep, goats, and domestic solipeds intended for consignment for the EEC (replaces FSIS Form 9180-1 (MP-150)--Animal Health Certificate, FSIS Form 9180-2--Public Health Certificate); FSIS Form 9380-3 (MP-141)--Certificate of Authenticity for high-quality *
beef or veal; and/or FSIS Form 9180-7(4/97) --Animal Health Certificate for Animal *
Casings Intended for Dispatch to the European Community, as requested. *
 - 2. Signature on certificates. All required forms and supplementary statements must be dated and signed by a veterinarian. Name, degree, (DVM or equivalent) must be typed or printed after signature.
- B. Portuguese Requirements
 - 1. Processed Meat Products. Requires the same documentation as fresh meat destined for the EC.
 - 2. Poultry and Poultry Products. Obtain FSIS Form 9060-5 and FSIS Form 9410-1--Certificate for Export of Poultry to Portugal.
 - 3. Signature on certificates. All forms must be dated and signed by a FSIS veterinarian.
- C. Military Requirements
 - 1. Exports for U.S. military personnel may originate from any official establishment in the United States.
 - 2. Certification requirements for shipments to Portugal have not been determined at this time. Contact Export Coordination Division for additional information.

HANDLING/STORAGE REQUIREMENTS

EEC Requirements for Wrapping and Packaging of red meat and offal.

- 1. Receiving and Storing of Wrapping and Packaging Materials.
 - a. Wrapping and packaging materials must be transported with sufficient protective covering to assure a hygienic condition when arriving at the establishment.
 - b. Storage rooms for packaging material must be dust- and vermin-free and must not contain substances that might contaminate fresh meat or have air

- connection with rooms containing substances that might contaminate fresh meat.
 - c. Packaging materials must not be stored on the floor.
- 2. Assembling and Transferring of Boxes.
 - a. Under hygienic conditions, boxes must be assembled in a separate room and be transferred into the production room and used progressively.
 - b. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.
- 3. Packaging Product
 - a. Packaging should be done in a separate room. However, cutting, boning, wrapping, and packaging operations may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is assured.
 - b. Boxes may not be assembled in an exposed meat area or handled by staff handling fresh meat.
 - c. The reuse of shipping containers is prohibited.
 - d. Immediately after packaging, the meat must be placed in the storage rooms.

INEDIBLE/EDIBLE PRODUCT FOR ANIMAL FOOD

Eligibility of inedible/edible products for animal food have not been established. Contact Export Coordination Division for further information.

OTHER REQUIREMENTS

EEC

1. Veterinary Responsibilities
 - a. Antemortem inspections must be made by an official veterinarian.
 - b. Veterinarian supervision is required in cutting and boning plants daily when producing for the EEC.
 - c. Slaughter plants not staffed with a full-time veterinarian must have an official veterinarian present during production runs for the EEC.
 - d. Brands, labels, and wrapping (packaging) materials bearing the official EEC health mark must be stored and used under veterinary supervision.
2. Staff Hygiene and Dress
 - a. Workers must wear recognizable, protective clothing and water resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
 - b. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).
3. Water Samples

- a. Procedures and frequency.
 - (1) Take samples from a variety of points through the establishment at least once every month.
 - (2) Plant quality control laboratories may be used.
 - (3) Test samples according to the current EC microbiological parameters for water testing. Contact ECD for a copy of these requirements.
- b. Results of sampling. Laboratory reports showing the presence of coliforms in the coliform samples or more than 100 organisms/ml in total aerobic colony counts must be resampled to determine the cause of the problem(s) and proper action taken.
- c. Plants treating their own water supplies.
 - (1) Those plants which obtain water from rivers, canals, etc., shall ensure that full treatment is carried out.
 - (2) The method of chlorination shall be sufficient to produce a minimal free residual chlorine content after 20 minutes contact time of 0.5 ppm at the point of use.
4. Residue Monitoring. Residue sampling, testing and monitoring results must be maintained and be made available to the EEC reviewers on request.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval

1. Red meat slaughter and cut up plants which desire to apply for approval to export to Portugal must meet EEC requirements. Nomination for final review must be initiated by plant management via a letter of intent to the Regional Director and International Programs (Export Coordination Division). FSIS/IP/ECD will coordinate with the EEC to schedule the review in a timely fashion.
2. Further processed red meat products may be processed in any federally inspected establishment. Raw materials must originate from EEC approved sources. Plants interested in exporting processed meat products should contact Export Coordination Division, International Programs.
3. Poultry exported to Portugal must originate from approved federally inspected poultry establishments. Contact ECD for additional information regarding the approval process. *
4. Casings must originate from an EU approved casing facility. *

B. List of Eligible Plants

The EEC List of Approved Plants and the Poultry Plant Approval List are updated periodically and are available through the Export Requirements Library (computer database). If you are unable to access this database, contact ECD for a copy of these lists. *